

## AMENDMENTS TO THE CLAIMS

### **Brief Listing of Status of Claims**

Claims 1-20 are Currently Amended.

New Claim 21 has been added herein.

### **Listing of Claims in "Marked-up" Form**

1. (Currently Amended) A wood cooking aid comprising ~~characterized in that it comprises a mixture of fatty acids~~ component and a rosin acids component and/or salts thereof wherein said fatty acid component is blended together with said rosin acid component to produce said cooking aid, and wherein said cooking aid comprises about 70 to about 2% fatty acids, and about 20 to about 98% rosin acids in a ratio which is effective in removing the extractives in pulp production.
2. (Currently Amended) The A wood cooking aid of ~~according to~~ claim 1 wherein ~~characterized in that~~ said salts are soaps of said acids and ~~that~~ wherein said cooking aid ~~fatty acid rosin acid mixture~~ contains less than about 15%, preferably less than about 10%, more preferably less than about 5% unsaponifiable material.
3. (Currently Amended) The A wood cooking aid of ~~according to~~ claim 1 wherein ~~characterized in that~~ said cooking aid ~~fatty acid rosin acid mixture~~ comprises about 20 to about 98%, preferably about 35 to about 80%, more preferably about 50 to about 70% rosin acids and about 70 to about 2%, preferably about 55 to about 15%, more preferably about 45 to about 25% fatty acids.
4. (Currently Amended) The A wood cooking aid of ~~according to~~ claim 1 wherein ~~characterized in that~~ said rosin acids comprise tall oil rosin acids selected from the group consisting of, preferably abietic acid, dehydroabietic acid, ~~and/or~~ palustic acid and all combinations thereof.

5. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said rosin acids comprise pimaric acid ~~and/or 8, 15 pimaric acid.~~
6. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said fatty acids are selected from the group consisting of ~~comprise~~ vegetable based fatty acids, ~~and/or~~ animal based fatty acids, and all combinations thereof ~~such as tallow.~~
7. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said fatty acids comprise unsaturated fatty acids.
8. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said fatty acids comprise oleic acid, linoleic acid and/or pinolenic acid.
9. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said fatty acids comprise branched fatty acids, conjugated fatty acids, synthetic fatty acids and/or cyclic fatty acids.
10. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said fatty acids comprise the monomer part produced during dimerization of fatty acids.
11. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ said monomer part contains branched oleic acids 13 to 20%, branched stearic acids 7 to 20%, oleic acid 15 to 25%, other fatty acids 28 to 58% the rest being unsaponifiable material.
12. (Currently Amended) The A wood cooking aid ~~of according to~~ claim 1 wherein ~~characterized in that~~ the fatty acid distribution of said monomer part is branched oleic acids about

14 to about 16%, branched stearic acid about 13 to about 15%, oleic acid about 19 to about 21%, other fatty acids about 42 to about 44%.

13. (Currently Amended) The A wood cooking aid of according to claim 1 wherein  
~~characterized in that~~ said fatty acids and said rosin acids are derived from tall oil.

14. (Currently Amended) The A wood cooking aid of according to claim 1 wherein  
~~characterized in that~~ said fatty acids and said rosin acids comprise fractions of distilled tall oil.

15. (Currently Amended) The A wood cooking aid of according to claim 1 wherein  
~~characterized in that~~ said fatty acids comprise 5,11,14-C20:3 and 11,14-C20:2.

16. (Currently Amended) The A wood cooking aid of according to claim 1 wherein  
~~characterized in that~~ said fatty acids and said rosin acids are derived from distilled tall oil and/or tall oil rosin and/or tall oil fatty acids.

17. (Currently Amended) A method for making the ~~preparing a~~ wood cooking aid of  
~~according to claim 1 characterized in that fatty acids and rosin acids are provided in a mixture in a~~  
~~ratio which is effective in removing the extractives in pulp production, and if desired~~ comprising  
the steps of:

i) blending a fatty acid component with a rosin acid component to produce a fatty acid rosin  
acid mixture;

ii) salts of said acids are prepared by reacting said fatty acid rosin acid mixture containing  
~~the desired fatty acid and rosin acid distribution with water and sodium hydroxide to form salts of~~  
said acids.

18. (Currently Amended) The A method of ~~for preparing a wood cooking aid according to~~  
claim 17 wherein ~~characterized in that~~ said reacting is performed in a pressure reactor at a  
temperature about 100°C.

19. (Currently Amended) The A method of for preparing a wood cooking aid according to claim 17 wherein characterized in that said reacting is performed in a continuous reactor.

20. (Currently Amended) A method for Use of the wood cooking aid according to claim 1 characterized in that a wood cooking aid comprising salts of fatty acids and rosin acids in a ratio which is effective in removing the extractives in pulp production is used in cooking of hardwood comprising the steps of:

i) contacting hardwood particles with a cooking liquor comprising a cooking aid, and

ii) heating said particles and liquor to a temperature between 140°C and 180°C

wherein said cooking aid comprises about 70 to about 2% fatty acids, and about 20 to about 98% rosin acids and less than 15% unsaponifiable material preferably birch.

21. (New) The method of claim 20 wherein said hardwood is birch.

### **Listing of Claims in “Clean” Form**

1. (Currently Amended) A wood cooking aid comprising a fatty acid component and a rosin acid component and/or salts thereof wherein said fatty acid component is blended together with said rosin acid component to produce said cooking aid, and wherein said cooking aid comprises about 70 to about 2% fatty acids, and about 20 to about 98% rosin acids.

2. (Currently Amended) The wood cooking aid of claim 1 wherein said salts are soaps of said acids and wherein said cooking aid contains less than about 15% unsaponifiable material.

3. (Currently Amended) The wood cooking aid of claim 1 wherein said cooking aid comprises about 35 to about 80% rosin acids and about 55 to about 15% fatty acids.

4. (Currently Amended) The wood cooking aid of claim 1 wherein said rosin acids comprise tall oil rosin acids selected from the group consisting of abietic acid, dehydroabietic acid, palustric acid and all combinations thereof.
5. (Currently Amended) The wood cooking aid of claim 1 wherein said rosin acids comprise pimaric acid.
6. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids are selected from the group consisting of vegetable based fatty acids, animal based fatty acids, and all combinations thereof.
7. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids comprise unsaturated fatty acids.
8. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids comprise oleic acid, linoleic acid and/or pinolenic acid.
9. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids comprise branched fatty acids, conjugated fatty acids, synthetic fatty acids and/or cyclic fatty acids.
10. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids comprise the monomer part produced during dimerization of fatty acids.
11. (Currently Amended) The wood cooking aid of claim 1 wherein said monomer part contains branched oleic acids 13 to 20%, branched stearic acids 7 to 20%, oleic acid 15 to 25%, other fatty acids 28 to 58% the rest being unsaponifiable material.
12. (Currently Amended) The wood cooking aid of claim 1 wherein the fatty acid distribution of said monomer part is branched oleic acids about 14 to about 16%, branched stearic

acid about 13 to about 15%, oleic acid about 19 to about 21%, other fatty acids about 42 to about 44%.

13. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids and said rosin acids are derived from tall oil.

14. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids and said rosin acids comprise fractions of distilled tall oil.

15. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids comprise 5,11,14-C20:3 and 11,14-C20:2.

16. (Currently Amended) The wood cooking aid of claim 1 wherein said fatty acids and said rosin acids are derived from distilled tall oil and/or tall oil rosin and/or tall oil fatty acids.

17. (Currently Amended) A method for making the wood cooking aid of claim 1 comprising the steps of:

i) blending a fatty acid component with a rosin acid component to produce a fatty acid rosin acid mixture;

ii) reacting said fatty acid rosin acid mixture with water and sodium hydroxide to form salts of said acids.

18. (Currently Amended) The method of claim 17 wherein said reacting is performed in a pressure reactor at a temperature about 100°C.

19. (Currently Amended) The method of claim 17 wherein said reacting is performed in a continuous reactor.

20. (Currently Amended) A method for cooking hardwood comprising the steps of:

i) contacting hardwood particles with a cooking liquor comprising a cooking aid, and  
ii) heating said particles and liquor to a temperature between 140°C and 180°C  
wherein said cooking aid comprises about 70 to about 98% fatty acids, and about 2 to about 15% rosin acids and less than 15% unsaponifiable material.

21. (New) The method of claim 20 wherein said hardwood is birch.